

# SOBERANU

ISOLA DEI NURAGHI  
*Indicazione Geografica Tipica*



The Cagnulari raised to its best sensory expression is found in this wine made from a selection of fully ripened grapes grown in the oldest vineyards of the winery. A wine of great structure and rich in aromas.

**Designation:** still red.

**Grapevine:** Cagnulari 100%.

**Production area:** hilly soils located at about 200 meters above sea-level.

**Soil composition:** good calcareous structure associated to clayey fractions.

**Training system:** vertical shoot positioning. The pruning system is Guyot.

**Productivity in grape - wine:** nearly 50 q/ha - nearly 30 hl/ha

**Harvest time:** 10<sup>th</sup> - 20<sup>th</sup> October.

**Wine-making:** selected from the oldest vineyards, the grapes are picked lightly overripe. Fermentation with autochthonous yeasts at 25/28°C. The maceration on the skins lasts 10/12 days. The malo-lactic fermentation spontaneously occurs in barriques.

**Refinement:** the evolution takes place in new and semi-new barriques of French oak, for about 14 months. After the assemblage, the wine is bottled without filtration. It follows bottle aging.

**Organoleptical characteristics:** the color is deep ruby red. The aromas, very intense, offers spicy and tobacco notes along with balsamic nuances and red ripe fruit. It's a rich wine, warm and sapid. Featuring a large structure, it's balanced and elegant. It has a very long aging potential.

**Combining and service:** superb companion of the red meats and of the great roast, it marries well the noble game and aged cheeses. It is recommended to serve to 18°C, uncorking the bottle at least an hour before pouring it.

**Gradation:** 13% vol.

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